

**RED  
RIVER**  
DISTILLERY

**ELEVATED SPIRITS:  
SIGNATURE  
COCKTAILS**

*from Red River Distillery*



## CONTENTS

<i>Discover Red River Distillery</i>	01	<i>Rio Grande Sotol</i>	12
<i>Silver King Vodka</i>	02	▪ Oaxaca Old Fashioned	13
▪ Dirty Martini	03	▪ Daiquiri	13
▪ Lemon Drop	03	<i>Black Copper Rye Whiskey</i>	14
▪ Caipiroska	03	▪ Whiskey Sour	15
<i>Purkapile Rum</i>	04	▪ Ol' Devil	15
▪ Cuba Libre	05	<i>Goose Creek Bourbon</i>	16
▪ Daiquiri	05	▪ Goose Creek Mule	17
<i>Cabresto Cañón Agave Spirit</i>	06	▪ Bourbon Peach Smash	17
▪ Agave Cocktail #2	07	▪ Maple Old Fashioned	17
▪ Ambassador	07	<i>Jacks &amp; Sixes Spiced Rum</i>	18
<i>Mallette Bros. Gin</i>	08	▪ Goose Creek Mule	19
▪ Tom Collins	09	▪ Bourbon Peach Smash	19
▪ Pink Cadillac	09	<i>Calhoun Family Reserve Single Malt Whiskey</i>	20
<i>Gila Monster Bacanora</i>	10	▪ Old Fashioned	21
▪ Spicy Margarita	11	▪ Boulevardier	21

# Discover RED RIVER DISTILLERY

*Nestled in the heart of Red River, NM, our family-owned distillery crafts award-winning spirits that capture the essence of our unique high-altitude environment.*

At 8,750 feet, our distillation process benefits from lower boiling temperatures, allowing smooth and mellow flavors to shine through. Using crystal-clear pristine Red River mountain water, which is naturally pure and untouched, we create spirits that are truly elevated in taste.

The Calhoun family began this journey with a deep passion for quality and community. Starting with a small brewery, their dedication and craftsmanship quickly garnered attention, leading to the establishment of the distillery. Today, Red River Distillery continues to produce exceptional spirits that embody small-town New Mexico, with each bottle reflecting our commitment to excellence and family values. Enjoy the distinct, elevated flavor profiles of our spirits, and take a piece of Red River home with you.

# Silver King VODKA

*It says silver, but it tastes like gold.*

Our award-winning Silver King Vodka is divine whether sipped cold or mixed into your favorite cocktail. This craft vodka boasts a unique flavor profile, thanks to our high-altitude distillation process and crystal-clear pristine Red River mountain water. Smooth, refined, and exceptionally clean, Silver King Vodka is a true testament to our dedication to quality.

## Awards

**Best of Class for American Craft Vodka** | ADI Int'l Spirits Competition, 2021

**Gold** | USA Today 10Best, 2024

**Gold** | American Craft Spirits Association, 2024

**Gold** | American Spirits Council of Tasters (ASCoT), 2023

**Gold** | Los Angeles Int'l Spirits Competition, 2023

**Gold** | San Diego Int'l Wine & Spirits Challenge, 2023

**Silver** | Bartender Spirits Awards, 2023

**Gold** | The Fifty Best, 2022

**Gold** | Los Angeles Int'l Spirits Competition, 2022

**Silver** | American Distilling Institute, 2022

**Best American Neutral Vodka** | American Distilling Institute, 2021

**Double Gold** | American Distilling Institute, 2021

**Gold** | The Fifty Best, 2021



## COCKTAIL RECIPES

### *Don't Text Your Ex*

- In shaker, add 2 oz Silver King Vodka, ½ oz strawberry syrup, ½ oz lime juice and 3 mint leaves
- Add 1 scoop of ice and shake
- Shake well and pour into a sugar-rimmed rocks glass and top with ginger beer
- Garnish with strawberry

### *Lemon Drop*

- Muddle 3 lemon wedges in a shaker with ice
- Add 2 oz Silver King Vodka, ½ oz lemon juice, ½ oz simple syrup
- Shake well and pour into a sugar-rimmed martini glass
- Garnish with a lemon twist

### *Caipiroska*

- Muddle 6 lime wedges with 1 raw sugar packet and 1 oz simple syrup in a shaker
- Add 2 oz Silver King Vodka
- Shake with ice and pour over fresh ice in a rocks glass
- Garnish with a lime wedge



# Purkapile RUM



*Send your mouth on an island getaway.*

Fill your glass with the sound of steel drums and waves crashing. This award-winning craft rum is double-distilled and infused with Caribbean spices and yeast, creating a uniquely nuanced flavor profile, thanks to our high-altitude distillation process and crystal-clear pristine Red River mountain water. Let Purkapile Rum transport you to a tropical paradise with every sip.

## Awards

Silver | Best White Rum | The Fifty Best, 2022



## COCKTAIL RECIPES

### Cuba Libre

- 2 oz Purkapile Rum or Jacks & Sixes Spiced Rum
- ½ oz lime juice
- 2-4 lime wedges
- Top with cola in a rocks glass filled with ice

### Daiquiri

- 2 oz Purkapile Rum
- 1 oz lime juice
- ½ oz simple syrup
- Shake well and strain into a martini glass or rocks glass
- Garnish with a lime wedge

# Cabresto Cañón AGAVE SPIRIT

*Every sip tastes like a lightning strike.*

This prickly, Mexico-originated classic will raise the hairs on the back of your neck. Our craft agave spirit features a nuanced flavor profile, a result of high-altitude distillation and crystal-clear pristine Red River mountain water. Experience the vibrant and electrifying taste of Cabresto Cañón Agave Spirit in every sip.

## Awards

**Silver** | Los Angeles International Spirits Competition, 2022

**Gold** | San Francisco World Spirits Competition, 2019

**Bronze** | ADI International Spirits Competition, 2021

## COCKTAIL RECIPES

### Agave Cocktail #2

- 2 oz Cabresto Cañón Agave Spirit
- 1 bar spoon of grenadine
- ½ oz lime juice
- 1-2 dashes of orange bitters
- Shake well and pour into an iced collins glass
- Top with grapefruit juice

### Ambassador

- 2 oz Cabresto Cañón Agave Spirit
- 1 oz simple syrup
- Top with orange juice in a rocks glass filled with ice



# Mallette Bros. GIN

*A floral arrangement for your tongue.*

Piney juniper and mountain flowers are distilled into a heavenly aromatic and intoxicating elixir. This craft gin offers a distinctive flavor profile, enhanced by our high-altitude distillation process and crystal-clear pristine Red River mountain water. Enjoy the botanical symphony of Mallette Bros. Gin.

## Awards

Double Gold | Best Gin | The Fifty Best, 2024

Double Gold | Best Gin | The Fifty Best, 2022



## COCKTAIL RECIPES

### Tom Collins

- 2 oz Mallette Bros. Gin
- ¾ oz lemon juice
- ½ oz simple syrup
- Top with soda water in a collins glass
- Garnish with a maraschino cherry and lemon twist

### Pink Cadillac

- 2 oz Mallette Bros. Gin
- ½ oz lemon juice
- ½ oz lime juice
- Shake well and strain into a martini glass
- Top with sparkling water
- Garnish with 4 maraschino cherries and a lime wheel

# Gila Monster BACANORA

*Making it is no longer punishable by death.*

This peppery, spicy spirit offers a mule kick to the mouth. Derived from Agave Pacifica grown on the hillsides of Sonora, Mexico. Once referred to as “Mexican Moonshine,” for many generations Bacanora was bootlegged by vinateros because its distillation was illegal until 1992. We import the best Bacanora available south of the border, proof and bottle it in Red River, NM, and make it available for you to enjoy here. Embrace the bold and fiery taste of Gila Monster Bacanora.

## Awards

**Bronze** | Los Angeles Invitational Wine & Spirits Challenge, 2024

## COCKTAIL RECIPE

### *Spicy Margarita*

- 2 oz Gila Monster Bacanora
- 1 oz agave nectar
- 1 oz lime juice
- Shake well with ice
- Serve in a rimmed mason jar with jalapeño lime salt
- Garnish with a lemon wedge

### *Gila Monster Paloma*

- 2 oz Gila Monster Bacanora
- 4 oz fresh squeezed grapefruit juice
- 2 oz lime juice
- 1 oz simple syrup
- Mix ingredients and pour over ice in a collins glass
- Garnish with a grapefruit slice and/or lime wedge



# Rio Grande SOTOL

*Earth, wind and fire, with a grit finish.™*

Created from the Sotol shrub, also known as the desert spoon, this spirit grows wildly in the deserts of Mexico and New Mexico. Offering familiar agave nectar notes but with a zippier and smokier palate, our craft Sotol features an exceptionally refined flavor profile. We import the best Sotol available south of the border, proof and bottle it in Red River, NM, and make it available for you to enjoy here.

## Awards

**Double Gold** | SIP Awards International Consumer Tasting, 2023



## COCKTAIL RECIPES

### *Oaxaca Old Fashioned*

- 1 ½ oz añejo tequila
- ½ oz Rio Grande Sotol
- 1 bar spoon agave nectar
- 2 dashes orange bitters
- 2 dashes aromatic bitters
- Pour into a rocks glass with one large ice cube
- Garnish with a flamed orange peel

### *Saladito*

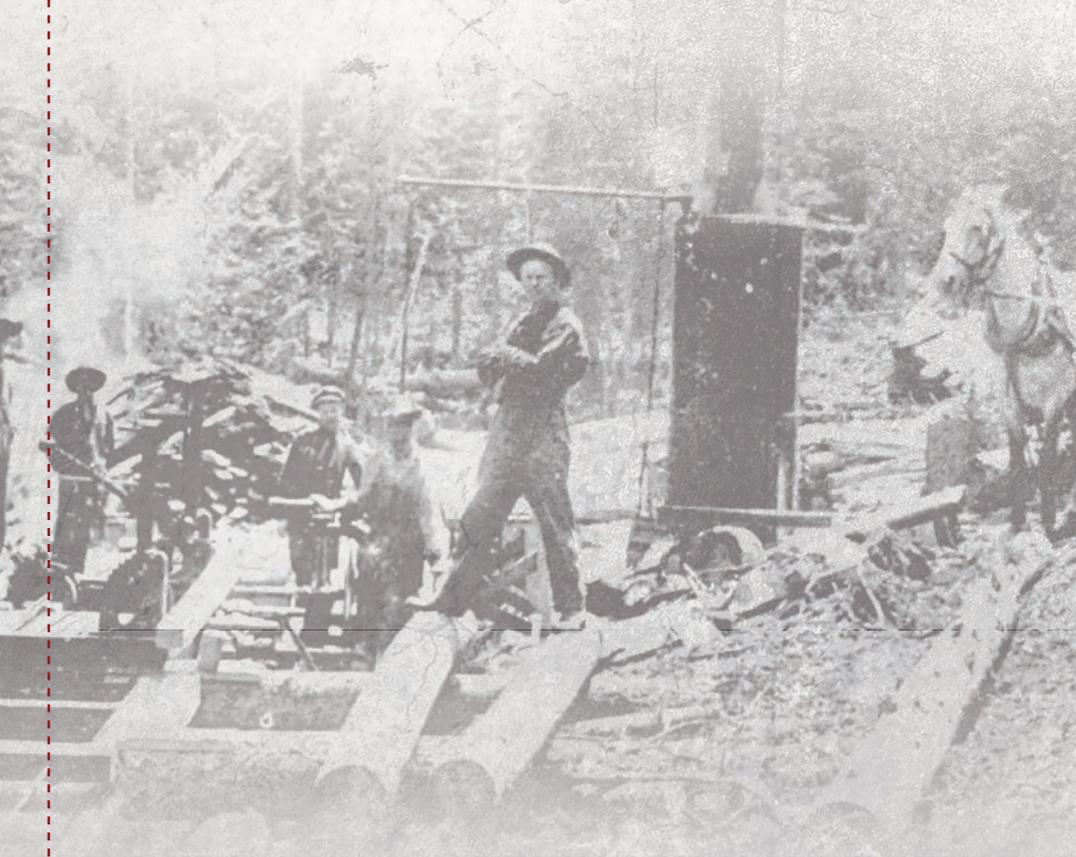
- 2 oz Rio Grande Sotol
- ¾ oz lime juice
- ½ oz simple syrup
- Pinch of salt
- Shake well with ice and pour into a lime salt-rimmed margarita glass
- Garnish with a lime wedge



# Black Copper RYE WHISKEY

*Rediscover the original American spirit.*

Rye whiskey once flourished as the spirit of choice in the early days of our nation, only to face near-extinction after Prohibition. It is now experiencing a resurgence in popularity. Each sip features a spicy bite with lingering flavors of pepper and oak. Made from a very rye-forward grain bill of 95% rye and 5% barley, and aged 5 years in new charred American white oak barrels.



## COCKTAIL RECIPES

### *Whiskey Sour*

- 2 oz Black Copper Rye Whiskey
- 1 egg white
- ¾ oz lemon juice
- ¾ oz simple syrup
- Shake well and strain into a martini glass
- Garnish with aromatic bitters

### *Ol' Devil*

- Muddle 1 sugar cube, 3 dashes of aromatic bitters, 3 dashes orange bitters, and a dash of soda water in an orange peel-rimmed rocks glass
- Add 1 oz Black Copper Rye Whiskey
- Add 1 oz Jacks & Sixes Spiced Rum over the orange peel and stir
- Garnish with a cherry



# Goose Creek BOURBON

*Smoldering perfection in a tumbler.*

This spirit opens with strong notes of vanilla and oak, with a lingering smooth full flavor of caramel on the finish. This bourbon is hand-crafted from 75% corn, 21% rye, and 4% barley, and aged 6 years in new charred American white oak barrels for an unmistakably smooth and flavorful libation.



## COCKTAIL RECIPES

### *Goose Creek Mule*

- Roll 3 mint leaves and put into a copper mug filled with ice
- Squeeze 2 lime slices into the mug
- Add 2 oz Goose Creek Bourbon
- Top with ginger beer
- Garnish with a mint leaf and lime wheel
- Garnish with aromatic bitters

### *Maple Old Fashioned*

- 2 oz Goose Creek Bourbon
- ½ oz maple syrup
- 2 dashes angostura bitters
- 1 dash orange bitters
- Stir all ingredients with ice and strain into a rocks glass filled with a large ice cube
- Garnish with an orange peel and a cherry

### *Bourbon Peach Smash*

- 2 oz Goose Creek Bourbon
- ½ ripe peach, diced
- ¾ oz lemon juice
- ¾ oz simple syrup
- 4-5 fresh mint leaves
- Fill the shaker with ice and shake well
- Strain into a rocks glass filled with ice
- Garnish with a mint sprig and a peach slice

# Jacks & Sixes

## SPICED RUM

*Sits like sunshine in your belly.*

Cardamom, cinnamon, vanilla beans, and cloves roll warmly over your body like a Caribbean beach party. This craft spiced rum – created from our award-winning rum – sweetens any occasion with an intricately balanced flavor profile derived from distilling at an elevation of 8,750 feet and using crystal-clear pristine Red River mountain water.

### COCKTAIL RECIPES

#### *Cuba Libre*

- 2 oz Jacks and Sixes Spiced Rum
- ½ oz lime juice
- 2-4 lime wedges
- Top with cola in a rocks glass filled with ice

#### *Rum Sour*

- 2 oz Jacks & Sixes Spiced Rum
- 1 egg white
- ¾ oz lemon juice
- ¾ oz simple syrup
- Shake well with ice and strain into a martini glass. Garnish with aromatic bitters



# Calhoun Family Reserve SINGLE-MALT WHISKEY

*Experience the rich flavors of our barrel-aged whiskey.*

Distilled and aged for four years in charred American white oak barrels in Red River, NM, this exclusive single-barrel release boasts a smooth finish and unique characteristics achieved only at high elevation with pure Red River mountain water. With only a couple hundred bottles available per release, this whiskey is a true testament to our dedication to exceptional spirits. Savor it at our tasting room or take a bottle home while supplies last.

## COCKTAIL RECIPES

### *Old Fashioned*

- 2 oz Calhoun Family Reserve Single Malt Whiskey
- ½ oz Simple Syrup
- 2 dashes Angostura Bitters
- 1 dash Orange Bitters
- Stir all ingredients with ice and strain into a rocks glass over a large ice cube
- Garnish with an orange peel and a cherry

### *Boulevardier*

- 1 oz Calhoun Family Reserve Single Malt Whiskey
- 1 oz Sweet Vermouth
- 1 oz Campari
- Stir all ingredients with ice and strain into a chilled martini glass or rocks glass with a large ice cube
- Garnish with an orange twist



# RED RIVER DISTILLERY

**VISIT OUR TASTING ROOM!**

**OPEN DAILY FROM 1PM TO 8PM**

**619 E MAIN ST, RED RIVER, NM 87558**

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updates, discounts, and more!*



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